

Granola & Apple Compote Bowl

SERVES 4 Pillar of Nutrition: Be Sugar Smart

Granola Topping

- 1 ¹/₂ Tablespoons cooking **oil**
- 1 cup oats
- ¹/₃ cup apple juice
- ¹/₃ cup **unsweetened coconut**, shredded
- ³/₄ teaspoon **cinnamon**
- ¹/₄ cup sunflower or pumpkin seeds
- Pinch -1/8 teaspoon salt

Apple Compote

- ¹/₃ cup water
- 3 medium **apples**, diced ¹/₂ inch
- 1 Tablespoon flour
- ³/₄ teaspoon **cinnamon**
- 3 Tablespoons apple juice, divided
- ¹/₂ cup dried fruit (raisins, berries, cherries, cranberries, etc.)
- 1 cup plain yogurt (optional)

Variations to Try

- Use pears instead of apples, or a combination of both
- Try adding walnuts, almonds or pecans to the granola.

Something to Chew On

- Where do coconuts and cinnamon grow?
- Be aware of hidden sugar. Learn how to read nutrition facts and ingredient lists
- Are seeds good for you?

Granola Topping

- 1. Preheat the oven to 350 degrees.
- 2. Combine the **oil** and the **oats** in a medium bowl. Stir in ¹/₃ cup **apple juice** to combine.
- 3. Place mixture in an even layer on a cookie sheet lined with foil or parchment paper.
- 4. Bake for 5 minutes. Remove the pan from the oven and stir in the **coconut flakes**, **seeds**, **cinnamon**, and **salt**.
- 5. Bake for another 7 10 minutes until the **oats** and **coconut** are light brown.
- 6. Remove the mixture from the oven and set aside to cool until ready to use.

Apple Compote:

- 7. Dice the **apples** into ¹/₂-inch cubes
- 8. Combine the water, diced apples, flour, cinnamon and 2 Tablespoons of the apple juice in a medium pot.
- 9. Simmer on medium-low heat for approximately 5 minutes, stirring occasionally.
- 10. Add the remaining Tablespoon of **apple juice** and the **dried fruit** and continue to simmer for another 5 to 7 minutes.
- 11. Add more **juice** or **water** as needed to prevent drying /sticking and simmer until the apples are soft. Remove from heat.
- 12. To serve: place one fourth of the **fruit compote** on the bottom of a bowl, top with one fourth of the **granola** and ¹/₄ cup of **yogurt.**